



Taste Our Passion

HUNTER CHEFS WHET YOUR APPETITE

Who will be the next generation of Australian Chefs and restaurateurs? The Hunter Chefs & Co and Hunter TAFE - Cessnock 2010 Apprentice Encouragement and Recognition Awards are to be held on Monday 1st November from 6.30pm at the Vinery Restaurant, TAFE Cessnock Campus.



These awards are held to support our local up and coming Chefs and focus on students stages 1,2,3 and 4/5. It's certainly been another top year for the Hunter's talented apprentices, and to celebrate delicious canapés and a 3 course meal will be created by the skilful hands of Garreth Robbs from Bistro Moline's and Dean Gibson – Hunter Chocolate Artist and will be sure to tantalise the taste buds.

Special guest for the evening will be Jake Nicolson – Winner 2008 Lexus Young Chef of the Year and currently Head Chef Circa, at the Prince of Wales, Melbourne. Jake will give some insight into his career progression and what it takes to get to the top. Cessnock's Sophie Hedges won the first year apprentice category at the NSW/ACT final of the Hospitality Training Network/Mars Food Australia 2010 Apprentice Chefs Culinary Competition and she is also a contender for these awards.



Join us as Chefs, families, local restaurateurs and providores all gather to support, develop and inspire the Hunter's young and emerging talented apprentices.

The Hunter Chefs & Co November 1 Awards Dinner costs \$45 for Hunter Chefs & Co members and \$65 for guests with the dinner, Little Elf beer and Brokenwood Wines provided. RSVP's essential by October 28th to info@snails.com.au or by calling Helen Dyball on 4998 0030 or 0419 291 866.

For more information or to request interviews or photographs please contact Alena Pople at **Marketing Symphony on 0422 466 135 or email marketingsymphony@bigpond.com**